

CEREAL CHEMISTRY®

Author Index to Volume 84

- Adriansz, T. D. See G. B. Crosbie, 379
 Agama-Acevedo, E. See J. A. Román-Brito, 502
 Aguas-Angel, B. See E. Gutierrez, 186
 Ali, R. See F. Shih, 527
 Amaya-Llano, S. L., N. Morales Hernández, E. Castaño Tostado, and F. Martínez-Bustos. Functional characteristics of extruded blends of whey protein concentrate and corn starch, 195
 An, H.-J. See F. Shih, 527
 Anderson, M. J. See D. W. Hatcher, 253
 Arenas, J. See E. Gutierrez, 186
 Arendt, E. K. See M. M. Moore, 357
 Atli, A. See V. Gökmen, 290
- Baik, B.-K. See I. H. Han, 518
 —. See C. S. Park, 38, 437
 Baños, L. See I. Rojas-Molina, 304
 Barker, N. See S. Uthayakumaran, 522
 Barnard, A. See M. Craven, 214, 492
 Barron, C. See A. A. Kaddour, 70
 Bastos-Cardoso, I., J. J. Zazueta-Morales, F. Martínez-Bustos, and Y. Kil-Change. Development and characterization of extruded pellets of whole potato (*Solanum tuberosum* L.) flour expanded by microwave heating, 137
 Batey, I. L. See S. Uthayakumaran, 301, 522
 Beahm, B. R. See W. E. Thomson, 450
 Bean, S. R. See K.-M. Lee, 152
 —. See T. Pearson, 567
 —. See X. Wu, 130
 Beare, R. J. See M. Berman, 282
 Beck, M. I. See I. Paraman, 343
 Bello-Pérez, L. A. See J. A. Román-Brito, 502
 Belyea, R. L. See K. D. Rausch, 260
 Bergman, C. J., and F. D. Goffman. A gas chromatography procedure for determining milled rice surface lipid content, 202
 Berman, M., D. A. Coward, L. B. Whitbourn, B. G. Osborne, C. J. Evans, P. M. Connor, R. J. Beare, R. N. Phillips, and R. Quodling. Note: Measurement of wheat grain thickness using profilometry, 282
 Bett-Garber, K. L., E. T. Champagne, D. A. Ingram, and A. M. McClung. Influence of water-to-rice ratio on cooked rice flavor and texture, 614
 —. See E. T. Champagne, 320
 Bettge, A. D., and C. F. Morris. Oxidative gelation measurement and influence on soft wheat batter viscosity and end-use quality, 237
 —. See C. F. Morris, 67
 Börjesson, T., B. Stenberg, and J. Schnürer. Near-infrared spectroscopy for estimation of ergosterol content in barley: A comparison between reflectance and transmittance techniques, 231
 Borrás, F. See G. Eyherabide, 92, 220
 Brenes, C. H. See D. Del Pozo-Insfran, 162
 Brummer, Y. See X. Lan-Pidhainy, 512
 Budde, A. D. See M. R. Schmitt, 313
- Campbell, J. B., J. M. Martin, F. Crutcher, F. D. Meyer, D. R. Clark, and M. J. Giroux. Effects on soft wheat (*Triticum aestivum* L.) quality of increased puroindoline dosage, 80
 Cao, T. K. See G. H. Robertson, 497
 Carcea, M. See R. E. Cubadda, 48
 Carr, T. P. See K. L. Christiansen, 463
 Castandet, M. See R. Saiah, 276
 Castaño Tostado, E. See S. L. Amaya-Llano, 195
 Castro, I. A. See R. M. Junqueira, 443
 Chaitep, W. See O. S. Kittipongpatana, 331
 Champagne, E. T., K. L. Bett-Garber, C. C. Grimm, and A. M. McClung. Effects of organic fertility management on physicochemical properties and sensory quality of diverse rice cultivars, 320
 —. See K. L. Bett-Garber, 614
 Chau, H. K. See M. P. Yadav, 175
- Chen, J. Y. See Z. Zeng, 423
 Cheng, Y.-Q. See M.-L. Yuan, 285
 Chevanan, N., K. Muthukumarappan, K. A. Rosentrater, and J. L. Julson. Effect of die dimensions on extrusion processing parameters and properties of DDGS-based aquaculture feeds, 389
 —, K. A. Rosentrater, and K. Muthukumarappan. Twin-screw extrusion processing of feed blends containing distillers dried grains with solubles (DDGS), 428
 Christiansen, K. L., C. L. Weller, V. L. Schlegel, S. L. Cuppett, and T. P. Carr. Extraction and characterization of lipids from the kernels, leaves, and stalks of nine grain sorghum parent lines, 463
 Chung, H.-J., Q. Liu, and S.-T. Lim. Note: Texture and in vitro digestibility of white rice cooked with hydrocolloids, 246
 Chung, O. K. See J. M. Downing, 44
 Chung, Y.-C. See H.-J. Liao, 506
 Clark, D. R. See J. B. Campbell, 80
 Clevenger, T. E. See K. D. Rausch, 260
 Connor, P. M. See M. Berman, 282
 Cooper, N. T. W., and T. J. Siebenmorgen. Correcting head rice yield for surface lipid content (degree of milling) variation, 88
 Copeland, L. See H. Salman, 600
 Corke, H. See A. Gunaratne, 22, 30
 Corredor, D. Y., S. R. Bean, and D. Wang. Pretreatment and enzymatic hydrolysis of sorghum bran, 61
 Coward, D. A. See M. Berman, 282
 Craven, M., A. Barnard, and M. T. Labuschagne. Effect of glyphosate application on Hagberg Falling Number of wheat, 492
 —, —, W. Otto, and M. T. Labuschagne. Classification of South African bread wheat cultivars according to Hagberg Falling Number reaction to fertilizer treatment, 214
 Crosbie, G. B., B. G. Osborne, I. J. Wesley, and T. D. Adriansz. Screening of wheat for flour swelling volume by near-infrared spectroscopy, 379
 —. See V. A. Solah, 145
 Crutcher, F. See J. B. Campbell, 80
 Cubadda, R. E., M. Carcea, E. Marconi, and M. C. Trivisonno. Influence of gluten proteins and drying temperature on the cooking quality of durum wheat pasta, 48
 Cuppett, S. L. See K. L. Christiansen, 463
 Cuq, B. See A. A. Kaddour, 70
- Daigle, K. See F. Shih, 527
 Del Pozo-Insfran, D., S. O. Serna Saldivar, C. H. Brenes, and S. T. Talcott. Polyphenolics and antioxidant capacity of white and blue corns processed into tortillas and chips, 162
 Dewettinck, K. See N. Gryson, 109
 Dien, B. S. See R. Srinivasan, 563
 Dines, J. See S. Uthayakumaran, 522
 Doehlert, D. C., and D. P. Wiessenborn. Influence of physical grain characteristics on optimal rotor speed during impact dehulling of oats, 294
 Dong, H. See H. Hou, 225
 Donner, E. See Q. Liu, 15
 Dowell, F. See T. Pearson, 567
 Downing, J. M., O. K. Chung, P. A. Seib, and J. D. Hubbard. Note: Pressurized solvent extraction of genistein and its β -glucoside conjugates from soybean flours and soy-based foods, 44
 Duodu, K. G. See M. Siwela, 169
- Elmehdi, H. M., J. H. Page, and M. G. Scanlon. Note: Evaluating dough density changes during fermentation by different techniques, 250
 Emes, M. See Q. Liu, 15
 Evans, C. J. See M. Berman, 282
 Eyherabide, G., F. Borrás, J. Robutti, D. Presello, and P. White. Characterization of thermal traits of starches from Argentinian maize inbreds: Genotypic and crop year variability, 92
 —, —, —, —, and —. Gelatinization and retrogradation traits of

- starches from Argentinian maize inbred lines: Patterns of correlation among traits, 220
- Fan, L. T. Letter to the Editor, 532
- Fernandez, P. See E. Gutierrez, 186
- Fishman, M. L. See M. P. Yadav, 175
- Flores, R. A., K. B. Hicks, and J. Wilson. Surface abrasion of hulled and hullless barley: Physical characterization of the milled fractions, 485
—, See B. Ramirez-Wong, 207
—, See R. A. Moreau, 1, 587
- Fujita, M. See T. Sasaki, 102
- Fukai, S. See C. Prom-u-thai, 384
- Ganesan, V., K. A. Rosentrater, and K. Muthukumarappan. Dynamic water adsorption characteristics of distillers dried grains with solubles (DDGS), 548
—, —, and —. Modeling the flow properties of DDGS, 556
- Ganjyal, G. M. See A. Kumar, 480
- Gergely, S. See R. Juhász, 97
- Gibson, L. R. See B. Igne, 328, 576
- Giroux, M. J. See J. B. Campbell, 80
—, See H. W. Wanjugi, 540
- Godber, J. S. See D. S. Oufnac, 125
- Godwin, I. D. See C. Prom-u-thai, 384
- Goffman, F. D. See C. J. Bergman, 202
- Gökmen, V., A. Serpen, A. Atli, and H. Köksel. A practical spectrophotometric approach for the determination of lipoxygenase activity of durum wheat, 290
- Griffey, C. A. See W. E. Thomason, 450
- Grimm, C. C. See E. T. Champagne, 320
- Gryson, N., K. Dewettinck, and K. Messens. Detection of genetically modified soy in doughs and cookies, 109
- Gu, Z. See Q. Liu, 15
- Gunaratne, A., and H. Corke. Gelatinizing, pasting, and gelling properties of potato and amaranth starch mixtures, 22
—, and —. Functional properties of hydroxypropylated, cross-linked, and hydroxypropylated cross-linked tuber and root starches, 30
- Gutierrez, E., I. Rojas-Molina, J. L. Pons-Hernandez, H. Guzman, B. Aguas-Angel, J. Arenas, P. Fernandez, A. Palacios-Fonseca, G. Herrera, and M. E. Rodríguez. Study of calcium ion diffusion in nixtamalized quality protein maize as a function of cooking temperature, 186
- Gutierrez-Cortez, E. See I. Rojas-Molina, 304
- Guzman, H. See E. Gutierrez, 186
- Guzmán-Maldonado, S. H. See I. Rojas-Molina, 304
- Gwirtz, J. See T. Pearson, 567
- Hamaker, S. A. H. See G. W. Selling, 265
- Han, I. H., B. G. Swanson, and B.-K. Baik. Protein digestibility of selected legumes treated with ultrasound and high hydrostatic pressure during soaking, 518
- Han, J.-A., M.-J. Lee, and S.-T. Lim. Utilization of oxidized and cross-linked corn starches in wheat flour batter, 582
- Hanna, M. A. See A. Kumar, 480
- Hareland, G. See Y. G. Wang, 271
- Hatcher, D. W., and M. J. Anderson. Influence of alkaline formulation on oriental noodle color and texture, 253
- He, Z. See P. Zhang, 370
- Henry, R. J. Review: Genomics as a tool for cereal chemistry, 365
- Herrera, G. See E. Gutierrez, 186
- Herrman, T. J. See K.-M. Lee, 152
- Hettiarachchy, N. S. See F. O. Onofre, 337
—, See I. Paraman, 343, 593
- Hicks, K. B. See M. P. Yadav, 175
—, See R. A. Flores, 485
—, See R. A. Moreau, 1, 587
- Hoffman, D. L. See D. M. Peterson, 56
- Hou, H., H. Dong, G. Liu, and H. Zhang. Preparation and properties of oxidized corn starches by semi-dry process, 225
- Huang, L. See C. Prom-u-thai, 384
- Huang, S. See V. A. Solah, 145
- Hubbard, J. D. See J. M. Downing, 44
- Hurburgh, Jr., C. R. See B. Igne, 328, 576
- Igne, B., L. R. Gibson, G. R. Rippke, A. Schwarte, and C. R. Hurburgh, Jr. Note: Triticale moisture and protein content prediction by near-infrared spectroscopy (NIRS), 328
- Igne, B., L. R. Gibson, G. R. Rippke, and C. R. Hurburgh, Jr. Influence of yearly variability of agricultural products on calibration process: A triticale example, 576
- Inglett, G. E. See D. G. Stevenson, 533
- Ingram, D. A. See K. L. Bett-Garber, 614
- Jackson, D. S. See K.-M. Lee, 152
—, See W. S. Ratnayake, 415
- Jamjod, S. See C. Prom-u-thai, 384
- Jane, J.-L. See D. G. Stevenson, 533
- Jannink, J.-L. See N. Yao, 471
- Jensen, C. M. See D. M. Peterson, 56
- Jinquan, S. See Z. Xiujin, 181
- Johnson, A. M. See B. Ramirez-Wong, 207
- Johnston, D. B. See K. Naidu, 6
—, See P. Wang, 10
—, See M. P. Yadav, 175
- Jones, D. D. See A. Kumar, 480
- Juga, B. See M. M. Moore, 357
- Juhász, R., S. Gergely, A. Szabóki, and A. Salgó. Correlation between NIR spectra and RVA parameters during germination of maize, 97
- Julson, J. L. See N. Chevanan, 389
- Junqueira, R. M., F. Rocha, M. A. Moreira, and I. A. Castro. Effect of proofing time and wheat flour strength on bleaching, sensory characteristics, and volume of French breads with added soybean lipoxygenase, 443
- Kaddour, A. A., C. Barron, M.-H. Morel, and B. Cuq. Dynamic monitoring of dough mixing using near-infrared spectroscopy: Physical and chemical outcomes, 70
- Kenner, J. C. See W. E. Thomason, 450
- Khan, K. See Y. G. Wang, 271
- Kil-Chang, Y. See I. Bastos-Cardoso, 137
- King, J. See F. Shih, 527
- Kiribuchi-Otobe, C. See T. Sasaki, 102
- Kittipongpatana, N. See O. S. Kittipongpatana, 331
- Kittipongpatana, O. S., W. Chaitep, N. Kittipongpatana, R. Laenger, and K. Sriroth. Physicochemical and pharmaceutical properties of carboxymethyl rice starches modified from native starches with different amylose content, 331
- Kohyama, K. See Z.-H. Lu, 620
—, See T. Sasaki, 102
- Köksel, H. See V. Gökmen, 290
- Kumar, A., G. M. Ganjyal, D. D. Jones, and M. A. Hanna. Experimental determination of longitudinal expansion during extrusion of starches, 480
- Labuschagne, M. T. See M. Craven, 214, 492
- LaCroix, D. E., and W. R. Wolf. Note: Solid phase extraction/liquid chromatography method for the determination of niacin in commercial flour products, 116
- Laenger, R. See O. S. Kittipongpatana, 331
- Lan-Pidhainy, X., Y. Brummer, S. M. Tosh, T. M. Wolever, and P. J. Wood. Reducing β -glucan solubility in oat bran muffins by freeze-thaw treatment attenuates its hypoglycemic effect, 512
- Leathers, T. D. and Price, N. P. J. Note: Effect of oil extraction method on enzymatic digestibility of corn germ arabinoxylan, 243
- Leblanc, N. See R. Saiah, 276
- Ledesma-Osuna, A. I. See B. Ramirez-Wong, 207
- Lee, K.-M., T. J. Herrman, S. R. Bean, D. S. Jackson, and J. Lingenfelser. Classification of dry-milled maize grit yield groups using quadratic discriminant analysis and decision tree algorithm, 152
- Lee, M.-J. See J.-A. Han, 582
- Lenz, M. C. See X. Wu, 130
- Li, L.-T. See Z.-H. Lu, 620
—, See M.-L. Yuan, 285
- Liao, H.-J., Y.-C. Chung, and J. Tattiyakul. Biaxial extensional viscosity of sheeted noodle dough, 506
- Lim, S.-T. See H.-J. Chung, 246
—, See J.-A. Han, 582
- Limley, H. A. See V. A. Solah, 145
- Lingenfelser, J. See K.-M. Lee, 152
- Liu, G. See H. Hou, 225
- Liu, J. See P. Zhang, 370
- Liu, K. Modified laboratory method to remove outer layers from cereal grains using a barley pearler, 399
—, Laboratory methods to remove surface layers from cereal grains using a seed scarifier and comparison with a barley pearler, 407
- Liu, Q., Z. Gu, E. Donner, I. Tetlow, and M. Emes. Investigation of digestibility in vitro and physicochemical properties of A- and B-type starch from

- soft and hard wheat flour, 15
 —. See H.-J. Chung, 246
 López-Ahumada, G. A. See B. Ramírez-Wong, 207
 Lu, Z.-H., M.-L. Yuan, T. Sasaki, L.-T. Li, and K. Kohyama. Rheological properties of fermented rice flour gel, 620
 —. See M.-L. Yuan, 285
 Madl, R. L. See X. Wu, 130
 Maghirang, E. See T. Pearson, 567
 Mannerstedt-Fogelfors, B. See D. M. Peterson, 56
 Marconi, E. See R. E. Cubadda, 48
 Martin, J. M. See J. B. Campbell, 80
 —. See H. W. Wanjugi, 540
 Martínez-Bustos, F. See S. L. Amaya-Llano, 195
 —. See I. Bastos-Cardoso, 137
 Matsunaga, R. See Z. Zeng, 423
 McClung, A. M. See K. L. Bett-Garber, 614
 —. See E. T. Champagne, 320
 McCluskey, P. See T. Pearson, 567
 McLaren, J. S. See X. Wu, 130
 Medina-Rodríguez, C. L. See B. Ramírez-Wong, 207
 Méndez-Montealvo, G. See J. A. Román-Brito, 502
 Messens, K. See N. Gryson, 109
 Meullenet, J.-F. See M. I. Saleh, 119
 Meyer, F. D. See J. B. Campbell, 80
 Milliano, W. A. J. de. See M. Siwela, 169
 Miskelly, D. See S. Uthayakumaran, 522
 Moore, M. M., B. Juga, T. J. Schober, and E. K. Arendt. Effect of lactic acid bacteria on properties of gluten-free sourdoughs, batters, and quality and ultrastructure of gluten-free bread, 357
 Morales Hernández, N. See S. L. Amaya-Llano, 195
 Moreau, R. A., R. A. Flores, and K. B. Hicks. Composition of functional lipids in hulled and hullless barley in fractions obtained by scarification and in barley oil, 1
 —. K. E. Wayns, R. A. Flores, and K. B. Hicks. Tocopherols and tocotrienols in barley oil prepared from germ and other fractions from scarification and sieving of hullless barley, 587
 —. See R. Srinivasan, 626
 Moreira, M. A. See R. M. Junqueira, 443
 Morel, M.-H. See A. A. Kaddour, 70
 Morris, C. F., K. Pecka, and A. D. Bettge. Note: A device for the preparation of cereal endosperm bricks, 67
 —. See A. D. Bettge, 237
 Muthukumarappan, K. See N. Chevanan, 389, 428
 —. See V. Ganesan, 548, 556
 Naidu, K., V. Singh, D. B. Johnston, K. D. Rausch, and M. E. Tumbleson. Effects of ground corn particle size on ethanol yield and thin stillage soluble solids, 6
 Nygard, G. See Y. G. Wang, 271
 Onofre, F. O., and N. S. Hettiarachchy. Extraction, quantification, and characterization of phenolics extracted with the aid of sonication from rice bran, 337
 Ortega-Ramírez, R. See B. Ramírez-Wong, 207
 Orts, W. J. See G. H. Robertson, 497
 Osborne, B. G. See M. Berman, 282
 —. See G. B. Crosbie, 379
 Otto, W. See M. Craven, 214
 Oufnac, D. S., Z. Xu, T. Sun, C. Sabliov, W. Prinyawiwatukul, and J. S. Godber. Extraction of antioxidants from wheat bran using conventional solvent and microwave-assisted methods, 125
 Page, J. H. See H. M. Elmeidi, 250
 Palacios-Fonseca, A. See E. Gutierrez, 186
 —. See I. Rojas-Molina, 304
 Paraman, I., N. S. Hettiarachchy, and C. Schaefer. Glycosylation and deamidation of rice endosperm protein for improved solubility and emulsifying properties, 593
 —, —, —, and M. I. Beck. Hydrophobicity, solubility, and emulsifying properties of enzyme-modified rice endosperm protein, 343
 Park, C. S., and B.-K. Baik. Characteristics of French bread baked from wheat flours of reduced starch amylose content, 437
 —, and —. Influences of baking and thawing conditions on quality of par-baked French bread, 38
 Pearson, T., J. Wilson, J. Gwirtz, E. Maghirang, F. Dowell, P. McCluskey, and S. Bean. Relationship between single wheat kernel particle-size distribution and Perten SKCS 4100 hardness index, 567
 Pecka, K. See C. F. Morris, 67
 Pérez-Carrillo, E., and S. O. Serna-Salvador. Effect of protease treatment before hydrolysis with α -amylase on the rate of starch and protein hydrolysis of maize, whole sorghum, and decorticated sorghum, 607
 Peterson, D. M., C. M. Jensen, D. L. Hoffman, and B. Mannerstedt-Fogelfors. Oat tocols: Saponification vs. direct extraction and analysis in high-oil genotypes, 56
 Phillips, R. N. See M. Berman, 282
 Phillips, S. B. See W. E. Thomason, 450
 Pineda-Gomez, P. See I. Rojas-Molina, 304
 Pons-Hernandez, J. L. See E. Gutierrez, 186
 —. See I. Rojas-Molina, 304
 Presello, D. See G. Eyherabide, 92, 220
 Price, N. P. J. See T. D. Leathers, 243
 Pridgen, T. H. See W. E. Thomason, 450
 Prinyawiwatukul, W. See D. S. Oufnac, 125
 Prom-u-thai, C., C. Sanchai, B. Rerkasem, S. Jamjod, S. Fukai, I. D. Godwin, and L. Huang. Effect of grain morphology on degree of milling and iron loss in rice, 384
 Quail, K. See V. A. Solah, 145
 Quodling, R. See M. Berman, 282
 Ramírez-Wong, B., C. E. Walker, A. I. Ledesma-Osuna, P. I. Torres, C. L. Medina-Rodríguez, G. A. López-Ahumada, M. G. Salazar-García, R. Ortega-Ramírez, A. M. Johnson, and R. A. Flores. Effect of flour extraction rate on white and red winter wheat flour compositions and tortilla texture, 207
 Raskin, L. M. See K. D. Rausch, 260
 Ratnayake, W. S., A. B. Wassinger, and D. S. Jackson. Extraction and characterization of starch from alkaline cooked corn masa, 415
 Rausch, K. D., L. M. Raskin, R. L. Belyea, T. E. Clevenger, and M. E. Tumbleson. Nitrogen and sulfur concentration and flow rates of corn wet-milling streams, 260
 —. See K. Naidu, 6
 —. See P. Wang, 10
 —. See R. Srinivasan, 563, 626
 Rerkasem, B. See C. Prom-u-thai, 384
 Rippe, G. R. See B. Igne, 328, 576
 Robertson, G. H., T. K. Cao, and W. J. Orts. Wheat proteins extracted from flour and batter with aqueous ethanol at subambient temperatures, 497
 Robutti, J. See G. Eyherabide, 92, 220
 Rocha, F. See R. M. Junqueira, 443
 Rodríguez, M. E. See I. Rojas-Molina, 304
 —. See E. Gutierrez, 186
 Rojas-Molina, I., E. Gutierrez-Cortez, A. Palacios-Fonseca, L. Baños, J. L. Pons-Hernandez, S. H. Guzmán-Maldonado, P. Pineda-Gomez, and M. E. Rodríguez. Study of structural and thermal changes in endosperm of quality protein maize during traditional nixtamalization process, 304
 —. See E. Gutierrez, 186
 Román-Brito, J. A., E. Agama-Acevedo, G. Méndez-Montealvo, and L. A. Bello-Pérez. Textural studies of stored corn tortillas with added xanthan gum, 502
 Roohani, M. See S. Uthayakumaran, 301
 Rosentrater, K. A. See N. Chevanan, 389, 428
 —. See V. Ganesan, 548, 556
 Sabliov, C. See D. S. Oufnac, 125
 Saiah, R., P. A. Sreekumar, N. Leblanc, M. Castandet, and J.-M. Saiter. Study of wheat-flour-based agropolymers: Influence of plasticizers on structure and aging behavior, 276
 Saiter, J.-M. See R. Saiah, 276
 Salazar-García, M. G. See B. Ramírez-Wong, 207
 Saleh, M. I., and J.-F. Meullenet. Effect of moisture content at harvest and degree of milling (based on surface lipid content) on the texture properties of cooked long-grain rice, 119
 Salgó, A. See R. Juhász, 97
 Salman, H., and L. Copeland. Effect of storage on fat acidity and pasting characteristics of wheat flour, 600
 Sanchai, C. See C. Prom-u-thai, 384
 Sasaki, T., T. Yasui, C. Kiribuchi-Otobe, T. Yanagisawa, M. Fujita, and K. Kohyama. Rheological properties of starch gels from wheat mutants with reduced amylose content, 102
 —. See Z.-H. Lu, 620
 Scanlon, M. G. See H. M. Elmeidi, 250

- Schaefer, C. See I. Paraman, 343, 593
- Schlegel, V. L. See K. L. Christiansen, 463
- Schmitt, M. R., and A. D. Budde. Improved methods for high-throughput extraction and assay of green barley malt proteinase activity facilitating examination of proteinase activity across large-scale barley populations, 313
- Schnürer, J. See T. Börjesson, 231
- Schober, T. J. See M. M. Moore, 357
- Schwarte, A. See B. Igne, 328
- Seabourn, B. W. See W. E. Thomason, 450
- Seib, P. A. See J. M. Downing, 44
- , See X. Wu, 130
- Selling, G. W., S. A. H. Hamaker, and D. J. Sessa. Effect of solvent and temperature on secondary and tertiary structure of zein by circular dichroism, 265
- Serna Saldivar, S. O. See E. Pérez-Carrillo, 607
- , See D. Del Pozo-Insfran, 162
- Serpen, A. See V. Gökmen, 290
- Sessa, D. J. See G. W. Selling, 265
- Shih, F., J. King, K. Daigle, H.-J. An, and R. Ali. Physicochemical properties of rice starch modified by hydrothermal treatments, 527
- Siebenmorgen, T. J. See N. T. W. Cooper, 88
- Singh, V. See K. Naidu, 6
- , See P. Wang, 10
- , See R. Srinivasan, 563, 626
- Sivri, D. See S. Uthayakumaran, 301
- Siwela, M., J. R. N. Taylor, W. A. J. de Milliano, and K. G. Duodu. Occurrence and location of tannins in finger millet grain and antioxidant activity of different grain types, 169
- Solah, V. A., G. B. Crosbie, H. K. Quail, N. Sy, and H. A. Limley. Measurement of color, gloss, and translucency of white salted noodles: Effects of water addition and vacuum mixing, 145
- Sreekumar, P. A. See R. Saiah, 276
- Srinivasan, R., B. S. Dien, K. D. Rausch, M. E. Tumbleson, and V. Singh. Fiber separated from distillers dried grains with solubles as a feedstock for ethanol production, 563
- , R. A. Moreau, K. D. Rausch, M. E. Tumbleson, and V. Singh. Phytosterol distribution in fractions obtained from processing of distillers dried grains with solubles using sieving and elutriation, 626
- Sriroth, K. See O. S. Kittipongpatana, 331
- Stenberg, B. See T. Börjesson, 231
- Stevenson, D. G., J.-L. Jane, and G. E. Inglett. Structure and physicochemical properties of starches from sieve fractions of oat flour compared with whole and pin-milled flour, 533
- Sun, T. See D. S. Oufnac, 125
- Swanson, B. G. See I. H. Han, 518
- Sy, N. See V. A. Solah, 145
- Szabóki, Á. See R. Juhász, 97
- Talcott, S. T. See D. Del Pozo-Insfran, 162
- Tattiyakul, J. See H.-J. Liao, 506
- Taylor, J. R. N. See M. Siwela, 169
- Tetlow, I. See Q. Liu, 15
- Thomason, W. E., S. B. Phillips, T. H. Pridgen, J. C. Kenner, C. A. Griffey, B. R. Beahm, and B. W. Seabourn. Managing nitrogen and sulfur fertilization for improved bread wheat quality in humid environments, 450
- Torres, P. I. See B. Ramírez-Wong, 207
- Tosh, S. M. See X. Lan-Pidhainy, 512
- Trivisonno, M. C. See R. E. Cubadda, 48
- Tuinstra, M. See X. Wu, 130
- Tumbleson, M. E. See K. Naidu, 6
- , See K. D. Rausch, 260
- , See P. Wang, 10
- , See R. Srinivasan, 563, 626
- Uthayakumaran, S., N. Barker, I. L. Batey, J. Dines, D. Miskelly, and C. W. Wrigley. Rapid methods to predict soft-wheat dough quality for specific food products, 522
- , F. J. Zhao, S. Sivri, M. Roohani, I. L. Batey, and C. W. Wrigley. Note: Defect identification in wheat grain by micro-fluidic electrophoresis: Sulfur deficiency and bug damage, 301
- Walker, C. E. See B. Ramírez-Wong, 207
- Wang, D. See D. Y. Corredor, 61
- , See X. Wu, 130
- Wang, P., V. Singh, H. Xue, D. B. Johnston, K. D. Rausch, and M. E. Tumbleson. Comparison of raw starch hydrolyzing enzyme with conventional liquefaction and saccharification enzymes in dry-grind corn processing, 10
- Wang, Y. G., K. Khan, G. Hareland, and G. Nygard. Distribution of protein composition in bread wheat flour mill streams and relationship to breadmaking quality, 271
- Wanjugi, H. W., J. M. Martin, and M. J. Giroux. Influence of puroindolines A and B individually and in combination on wheat milling and bread traits, 540
- Wassinger, A. B. See W. S. Ratnayake, 415
- Wayns, K. E. See R. A. Moreau, 587
- Weller, C. L. See K. L. Christiansen, 463
- Wesley, I. J. See G. B. Crosbie, 379
- Whitbourn, L. B. See M. Berman, 282
- White, P. J. See G. Eyherabide, 92, 220
- , See N. Yao, 471
- Wiesenborn, D. P. See D. C. Doehlert, 294
- Wilson, J. See R. A. Flores, 485
- , See T. Pearson, 567
- Wolever, T. M. See X. Lan-Pidhainy, 512
- Wolf, W. R. See D. E. LaCroix, 116
- Wood, P. J. See X. Lan-Pidhainy, 512
- Wrigley, C. W. See S. Uthayakumaran, 301, 522
- Wu, X., R. Zhao, S. R. Bean, P. A. Seib, J. S. McLaren, R. L. Madl, M. Tuinstra, M. C. Lenz, and D. Wang. Factors impacting ethanol production from grain sorghum in the dry-grind process, 130
- Xia, X. See P. Zhang, 370
- Xiujin, Z., S. Jinquan, and L. Zaigui. Effects of DATEM on dough rheological characteristics and qualities of CSB and bread, 181
- Xu, Z. See D. S. Oufnac, 125
- Xue, H. See P. Wang, 10
- Yadav, M. P., M. L. Fishman, H. K. Chau, D. B. Johnston, and K. B. Hicks. Molecular characteristics of corn fiber gum and their influence on CFG emulsifying properties, 175
- Yan, J. See P. Zhang, 370
- Yanagisawa, T. See T. Sasaki, 102
- Yao, N., J.-L. Jannink, and P. J. White. Molecular weight distribution of (1 \rightarrow 3) (1 \rightarrow 4)- β -glucan affects pasting properties of flour from oat lines with high and typical amounts of β -glucan, 471
- Yasui, T. See T. Sasaki, 102
- Yuan, M.-L., Z.-H. Lu, Y.-Q. Cheng, and L.-T. Li. Suitability of different starches for production of *kuanfen* (Chinese flat starch noodles), 285
- , See Z.-H. Lu, 620
- Zaigui, L. See Z. Xiujin, 181
- Zazueta-Morales, J. de J. See I. Bastos-Cardoso, 137
- Zhang, H. See H. Hou, 225
- , See Z. Zeng, 423
- Zhang, P., Z. He, Y. Zhang, X. Xia, J. Liu, J. Yan, and Y. Zhang. Pan bread and Chinese white salted noodle qualities of Chinese winter wheat cultivars and their relationship with gluten protein fractions, 370
- Zhang, T. See Z. Zeng, 423
- Zhang, Y. See P. Zhang, 370
- Zhao, F. J. See S. Uthayakumaran, 301
- Zhao, R. See X. Wu, 130
- Zheng, Z., H. Zhang, J. Y. Chen, T. Zhang, and R. Matsunaga. Direct extraction of volatiles of rice during cooking using solid-phase microextraction, 423

- Abrasion**
 —of hulled and hullless barley (Flores et al), 485
 —to remove cereal grain outer layers (Liu), 399, 407
- Acetic acid**, effect on zein structure (Selling et al), 265
- Acidity**, effect of sourdough, in gluten-free bread (Moore et al), 357
- Agropolymers**, study of wheat-flour based (Saiah et al), 276
- Albumins**, extraction with aqueous ethanol at low temperature (Robertson et al), 492
- Alcalase** modification of rice endosperm protein (Paraman et al), 593
- Alkaline cooking**. *See* Nixtamalization
- Alkaline formulation**, influence on Oriental noodle color and texture (Hatcher and Anderson), 253
- Alpha-amylase** hydrolysis of decorticated sorghum kernels (Pérez-Carrillo and Serna-Saldívar), 607
- Amaranth**, properties in starch mixtures (Gunaratne and Corke), 22
- Amylases**, effect on Hagberg Falling Number of wheat (Craven et al), 492
- Amylose**
 —carboxymethyl rice starch properties (Kittipongpatana et al), 331
 —effect of fertilizers on (Champagne et al), 320
- French bread** characteristics and (Park and Baik), 437
 —wheat starch and (Sasaki et al), 102
- Amylose-lipid** complex, sorghum bioconversion process and (Wu et al), 130
- Annealing**, modified rice starch (Shih et al), 527
- Antioxidants**
 —capacity, white and blue corns, anthocyanins (Del Pozo-Insfran et al), 162
 —extraction from wheat bran (Oufnac et al), 125
 —finger millet grain type and (Siwela et al), 169
 —tocols as (Peterson et al), 56
- Aquaculture** feeds
 —die dimensions, extrusion processing parameters (Chevanan et al), 389
 —twin-screw extrusion processing of, DDGS and (Chevanan et al), 428
- Aqueous ethanol**, extraction of wheat proteins from flour and batter (Robertson et al), 492
- Arabinoxylan**. *See also* Corn fiber gum
 —effect of oil extraction method on enzymatic digestibility (Leathers and Price), 243
 —viscosity variation (Bettge and Morris), 237
- Argentine corn** inbreds
 —gelatinization and retrogradation traits (Eyhéabide et al), 220
 —thermal traits of starches from (Eyhéabide et al), 92
- Baking** conditions, influence on quality of par-baked French bread (Park and Baik), 38
- Barley**
 —estimation of ergosterol content (Börjesson et al), 231
 —functional lipids in fractions obtained by scarification and in barley oil (Moreau et al), 1
 —genetic analysis of variation; review (Henry), 365
 —removal of outer grain layers (Liu), 399, 407
 —surface abrasion of hulled and hullless (Flores et al), 485
- Barley malt**, quantitative determination of proteinase activity from (Schmitt and Budde), 313
- Barley oil**, tocopherols, tocotrienols, scarification and (Moreau et al), 587
- Batters**, extraction of wheat proteins from (Robertson et al), 492
- Benzoic acids**, extraction from rice bran using sonication (Onofre and Hettiarachchy), 337
- Beta-glucans**
 —freeze-thaw treatment of, hypoglycemic effect and (Lan-Pidhainy et al), 512
 —molecular weight distributions of, pasting properties and (Yao et al), 471
 —properties of starch during hydrocolloid enrichment (Stevenson et al), 533
- Biaxial** extensional viscosity, of sheeted noodle dough (Liao et al), 506
- Bioconversion**, factors affecting in sorghum (Wu et al), 130
- Bleach** test, tannin detection in finger millet grain (Siwela et al), 169
- Bleaching**, French breads with added soybean lipoxygenase (Junqueira et al), 443
- Blends**, corn, functional characteristics of (Amaya-Llano et al), 195
- Blue** corn, polyphenolics and antioxidant capacity (Del Pozo-Insfran et al), 162
- Bread**. *See also* French bread
 —baking conditions, influence on quality of par-baked French bread (Park and Baik), 38
 —breadmaking quality, protein composition in wheat flour mill streams (Wang et al), 271
 —Chinese winter wheat cultivars, gluten protein fractions (Zhang et al), 370
 —effect of DATEM on qualities of (Xiujin et al), 181
 —nutrient management, bread wheat quality (Thomason et al), 450
 —pan bread, gluten protein fractions (Zhang et al), 370
 —puroindolines A and B, wheat milling and bread traits and (Wanjugi et al), 540
- Bug** damage, detection of using micro-fluidic electrophoresis (Uthayakumaran et al), 301
- Bulk** density, oat impact dehulling (Doehlert and Wiessenborn), 294
- Calcium** content, nixtamalized Quality Protein Maize (Gutierrez et al), 186
- Calibration**, for NIR, elements influencing (Igne et al), 576
- Canonical** variate analysis
 —Argentine corn inbreds and (Eyhéabide et al), 220
 —classification of wheat cultivars using (Craven et al), 214
- Carboxyl** content, in oxidized corn starches from semi-dry process (Hou et al), 225
- Carboxymethyl** rice starches, from native rices with different amylose content (Kittipongpatana et al), 331
- Celiac** disease, gluten-free bread and (Moore et al), 357
- Cellulose** hydrolysis, sorghum bran, enzymatic hydrolysis (Letter to Editor [Fan]), 532
- Chinese** flat starch noodles, suitability of different starches for production of (Yuan et al), 285
- Chinese** steamed bread, effect of DATEM on qualities of (Xiujin et al), 181
- Chinese** white salted noodles
 —Chinese winter wheat cultivar (Zhang et al), 370
 —processing (Solah et al), 145
- Chromosome** substitutions, wheat grain hardness and (Campbell et al), 80
- Chymotrypsin**, in vitro protein digestibility of legumes and (Han et al), 518
- Circular** dichroism studies, analysis of zein using (Selling et al), 265
- Clustering** analysis, maize group classification (Lee et al), 152
- Cohesiveness**
 —effect of water-to-rice ratio on (Bett-Garber et al), 614
 —noodles from fermented rice flour and (Lu et al), 620
- Color**
 —effect of DATEM on (Xiujin et al), 181
 —influence of alkaline formulation on in Oriental noodles (Hatcher and Anderson), 253
 —measurement in white salted noodles (Solah et al), 145
 —surface abrasion of hulled and hullless barley and (Flores et al), 485
- Compression**, influence of alkaline formulation on in Oriental noodles (Hatcher and Anderson), 253
- Conductivity**, experimental determination of during starch extrusion (Kumar et al), 480
- Cooking** temperature, genetic analysis in rice variation; review (Henry), 365
- Coproductions**, from corn wet milling (Rausch et al), 260
- Corn**. *See also* Argentine corn inbreds; Quality Protein Maize (QPM)
 —analysis of factors controlling zein structure and (Selling et al), 271
 —classification of grit yield groups (Lee et al), 152
 —effect of nitrogen and sulfur on market value of coproductions (Rausch et al), 260
 —effect of particle size on ethanol yield and thin stillage soluble solids (Naidu et al), 6

- investigation of germination using RVA and NIR spectra (Juhász et al), 97
- oil extraction method, enzymatic digestibility of arabinoxylan and (Leathers and Price), 243
- phytosterol distribution in fractions from sieving and elutriation (Srinivasan et al), 626
- polyphenolics and antioxidant capacity (Del Pozo-Insfran et al), 162
- raw starch hydrolyzing enzyme and (Wang), 10
- Corn fiber gum (CFG), emulsifying properties (Yadav et al), 175
- Corn masa, alkaline cooked; extraction of starches from (Ratnayake et al), 415
- Corn starch
 - extruded blends and (Amaya-Llano et al), 195
 - extrusion of (Bastos-Cardoso et al), 137
 - genotypic and crop year variability of thermal traits (Eyhéabide et al), 92
 - oxidized and cross-linked in wheat flour batter (Han et al), 582
- Correction factors, head rice yield and (Cooper and Siebenmorgen), 80
- Crispness, of oxidized and cross-linked starches in wheat flour batter (Han et al), 582
- Cross-linkage
 - corn starches in wheat flour batter (Han et al), 582
 - of tuber and root starches (Gunaratne and Corke), 30
- Crumb qualities
 - effect of sourdough in gluten-free bread (Moore et al), 357
 - effect of starch amylose content in French bread (Park and Baik), 437
 - influence of baking and thawing conditions (Park and Baik), 38
- Crust qualities, influence of baking and thawing conditions (Park and Baik), 38
- Crystallinity
 - endosperm changes during nixtamalization and (Rojas-Molina et al), 304
 - oxidized corn starches from semi-dry process and (Hou et al), 225
 - wheat-flour-based agropolymers and (Saiah et al), 276
- Damaged grain, detection of using micro-fluidic electrophoresis (Uthayakumar et al), 301
- DATEM, effects on bread and dough properties and rheological characteristics (Xiuji et al), 181
- DDGS. *See* Distillers dried grains with solubles
- Deamidation, of rice endosperm protein (Paraman et al), 593
- Decision tree algorithms, maize group classification (Lee et al), 152
- Decortication, starch hydrolysis before liquefaction of sorghum (Pérez-Carrillo and Serna-Saldivar), 607
- Defatted corn germ, effect of oil extraction method (Leathers and Price), 243
- Deformation, xanthan gum addition, and tortilla texture (Román-Brito et al), 502
- Degree of hydrolysis, modified rice endosperm protein (Paraman et al), 343
- Degree of milling
 - correcting head rice yield and (Cooper and Siebenmorgen), 80
 - effect of grain morphology in rice (Prom-u-thai et al), 384
 - effects of rice physiochemical properties (Saleh and Meullenet), 119
 - surface abrasion of hulled and hullless barley (Flores et al), 485
 - surface lipid content (Bergman and Goffman), 202
- Degree of substitution, carboxymethyl rice starch properties, amylose content and (Kittipongpatana et al), 331
- Dehulling, physical grain characteristics and rotor speed (Doehlert and Wiessenborn), 294
- Diacetyl tartaric acid ester of monoglycerides. *See* DATEM
- Die dimensions, effect on extrusion processing parameters (Chevanan et al), 389
- Differential scanning calorimetry
 - modified rice starch and (Shih et al), 527
- structural changes of Quality Protein Maize endosperm (Rojas-Molina et al), 304
- Digestibility in vitro
 - starch type, soft and hard wheat flour (Liu et al), 15
 - white rice cooked with hydrocolloids (Chung et al), 246
- Diglycerides, extraction and characterization from nine sorghum parent lines (Christiansen et al), 463
- Dimethylformamide, effect on zein structure (Selling et al), 265
- Distillers dried grains with solubles (DDGS)
 - dynamic water adsorption characteristics (Ganesan et al), 548
 - effect of die dimensions on parameters (Chevanan et al), 389
 - effect of enzyme treatments on yield (Wang et al), 10
 - fiber separated from feedstock for ethanol preparation (Srinivasan et al), 563
 - modeling flow properties (Ganesan et al), 556
 - phytosterol distribution in fractions from sieving and elutriation (Srinivasan et al), 626
 - twin-screw extrusion processing of feed blends (Chevanan et al), 428
- Dough
 - evaluation of changes during fermentation (Elmehdi et al), 250
 - monitoring mixing of (Kaddour et al), 70
 - rapid methods for prediction of quality (Uthayakumar et al), 518
 - winter wheat genotypes and (Zhang et al), 370
- Dry milling, corn fiber gum and (Yadav et al), 175
- Dry-grind ethanol
 - corn particle size and (Naidu et al), 6
 - factors affecting yield from grain sorghum (Wu et al), 130
 - hydrolyzing enzymes and (Wang et al), 10
- Drying temperature, durum wheat pasta cooking quality and (Cubadda et al), 48
- Durum wheat
 - gluten proteins; drying temperature influence on pasta quality (Cubadda et al), 48
 - spectrophotographic analysis of lipoxygenase activity in (Gökmen et al), 290
- Elasticity
 - effect of DATEM on (Xiuji et al), 181
 - noodles from fermented rice flour and (Lu et al), 620
- Electrophoresis, micro-fluidic, defect identification in wheat grain using (Uthayakumar et al), 301
- Elusieve processing
 - feedstock fibers for ethanol production (Srinivasan et al), 563
 - phytosterol distribution in fractions (Srinivasan et al), 626
- Emulsifying properties. *See also* DATEM
 - effect on corn fiber gum (Yadav et al), 175
 - glycosylation, deamidation of rice endosperm protein (Paraman et al), 593
 - modified rice endosperm protein (Paraman et al), 343
- Endosperm
 - calcium diffusion in corn (Gutierrez et al), 186
 - enzyme modified protein of rice (Paraman et al), 343
 - Quality Protein Maize; changes during nixtamalization (Rojas-Molina et al), 304
 - rice, glycosylation and deamidation of (Paraman et al), 593
 - surface abrasion of hulled and hullless barley (Flores et al), 485
- Endosperm bricks, preparation of (Morris et al), 67
- Environmental conditions
 - nutrient management, bread wheat quality and (Thomason et al), 450
 - white salted noodle quality and (Zhang et al), 370
- Enzymatic hydrolysis
 - arabinoxylans; effect of oil extraction method (Leathers and Price), 243
 - cellulose hydrolysis (Letter to Editor [Fan]), 532
 - modified rice endosperm protein (Paraman et al), 343
 - of rice endosperm protein (Paraman et al), 593
 - sorghum bran and (Corredor et al), 61
- Enzymes, in vitro protein digestibility of legumes (Han et al), 518
- Ergosterol, estimation in barley (Börjesson et al), 231
- Ethanol. *See also* Dry-grind ethanol
 - corn particle size and (Naidu et al), 6
 - elusieve fiber as feedstock (Srinivasan and Singh), 563, 626
 - extraction of wheat proteins from flour and batter (Robertson et al), 492
- Expansion, experimental determination during starch extrusion (Kumar et al), 480
- Extensibility
 - winter wheat genotype and (Zhang et al), 370
 - xanthan gum addition, and tortilla texture (Román-Brito et al), 502
- Extraction. *See also* Solid-phase extraction
 - of beta-glucans from oat lines (Yao et al), 471
 - of lipids from nine sorghum parent lines (Christiansen et al), 463
 - of genistein from soy (Downing et al), 44
 - green barley malt proteinase activity and (Schmitt and Budde), 313
 - microwave-assisted in wheat bran (Oufnac et al), 125
 - of phenolics from rice bran using sonication (Onofre and Hettiarachchy), 337
 - of tocots from oat (Peterson et al), 56
 - of volatiles from rice using solid-phase microextraction (Zeng et al), 423
 - of wheat proteins at low temperatures with aqueous ethanol (Robertson et al), 492
- Extrusion
 - effect of die dimensions on parameters (Chevanan et al), 389
 - experimental determination of longitudinal expansion (Kumar et al), 480
 - feed blends containing DDGS and (Chevanan et al), 428
 - functional blend preparation and (Amaya-Llano et al), 195
 - wheat-flour-based agopolymer preparation and (Saiah et al), 276
 - of whole potato pellets (Bastos-Cardoso et al), 137
- Fat acidity, and storage of wheat flour (Salman and Copeland), 600

- Fatty aldehydes, extraction and characterization from nine sorghum parent lines (Christiansen et al), 463
- Feeds
- aquaculture, die dimensions, extrusion processing parameters (Chevanan et al), 389
 - twin-screw extrusion processing, DDGS and (Chevanan et al), 428
- Fermentable sugars, sorghum bran and (Corredor et al), 61
- Fermentation
- evaluation of dough density changes (Elmehdi et al), 250
 - variations among sorghum genotypes (Wu et al), 130
 - rice flour gel, rheological properties (Lu et al), 620
- Fertilizer treatment
- wheat cultivar classification by Hagberg Falling Number (Craven et al), 214
 - effect on rice properties (Champagne et al), 320
- Ferulic acid dimerization, oxidative gelation measurement (Bettge and Morris), 237
- Finger millet, tannins and antioxidant properties of (Siwela et al), 169
- Flavor
- effect of fertilizers on (Champagne et al), 320
 - effect of water-to-rice ratio (Bett-Garber et al), 614
- Flavor volatiles, extraction from rice during cooking (Zeng et al), 423
- Flour strength, French breads with added soybean lipoxygenase (Junqueira et al), 443
- Flour swelling volume test, using NIRS for assessment of wheat quality (Crosbie et al), 379
- Flours
- beta-glucan molecular weight distribution, pasting properties and (Yang et al), 471
 - determination of niacin in (LaCroix and Wolf), 116
 - effect of extraction rate on tortilla texture (Ramirez-Wong et al), 207
 - effect of starch amylose content on French bread (Park and Baik), 437
 - extraction of wheat proteins from (Robertson et al), 492
 - French breads with added soybean lipoxygenase and (Junqueira et al), 443
 - particle size, ethanol yield and, 6
 - rapid methods for predicting quality of dough (Uthayakumaran et al), 518
 - soft wheat, viscosity and (Bettge and Morris), 237
- Flow properties, modeling for DDGS (Ganesan et al), 556
- Foss Infatec analyzers, for assessment of triticale moisture and protein (Igne et al), 328
- Fractionation, analysis of protein in bread wheat flour mill streams (Wang et al), 271
- Free amino nitrogen (FAN), protease treatment before hydrolysis (Pérez-Carrillo and Serna-Saldívar), 607
- Free fatty acids (FFA), extraction and characterization of nine sorghum parent lines (Christiansen et al), 463
- Free radical scavenging, and wheat bran extraction methods (Oufnac et al), 125
- Free sterols, extraction and characterization of nine sorghum parent lines (Christiansen et al), 463
- Freezing, influence on quality of par-baked French bread (Park and Baik), 38
- French bread
- effect of soybean lipoxygenase (Junqueira et al), 443
 - effect of starch amylose content (Park and Baik), 437
 - influence of baking and thawing conditions on quality (Park and Baik), 38
- Fungal load, ergosterol content in barley as estimate of (Börjesson et al), 231
- Ganesan-Rosentrater-Muthu (GRM) model, water adsorption of DDGS and (Stevenson et al), 548
- Gas chromatography
- extraction of lipids from nine sorghum parent lines (Christiansen et al), 463
 - milled rice surface lipid content and (Bergman and Goffman), 202
- Gas retention, effect of DATEM on (Xiuji et al), 181
- Gelatinization
- A- and B-type starches from wheat flours and (Liu et al), 15
 - Argentine corn inbreds and (Eyhéabide et al), 220
 - endosperm changes during nixtamalization and (Rojas-Molina et al), 304
 - genetic analysis of variation in rice; review (Henry), 365
 - modified rice starch (Shih et al), 527
 - oxidized corn starches from semi-dry process (Hou et al), 225
 - potato and amaranth starch mixtures (Gunaratne and Corke), 22
 - wheat amylose content and (Sasaki et al), 102
- Gel'ing, potato and amaranth starch mixtures (Gunaratne and Corke), 22
- Genetically modified organisms, detection in soy (Gryson et al), 109
- Genetics
- control of softness in wheat (Campbell et al), 80
 - puroindolines A and B, wheat milling and bread traits (Wanjugi et al), 540
- Genistein, extraction from soy (Downing et al), 44
- Genomics, as a tool for cereal chemistry; review (Henry), 365
- Genotypes
- corn starch thermal trait variability (Eyhéabide et al), 92
 - effect on degree of milling and iron loss in rice (Prom-u-thai et al), 384
 - ethanol yield from sorghum and (Wu et al), 130
 - gelatinization, retrogradation traits in inbred corn lines (Eyhéabide et al), 220
 - maize group classification (Lee et al), 152
 - pan bread, gluten protein fractions and (Zhang et al), 370
 - reduced amylose content in wheat and (Sasaki et al), 102
 - tannin occurrence in finger millet and (Siwela et al), 169
 - wheat grain hardness (Campbell et al), 80
- Germination
- correlation of RVA parameters with NIR spectra (Juhász et al), 97
 - effect on Hagberg Falling Number of wheat (Craven et al), 492
- Gladians
- extraction with aqueous ethanol at low temperature (Robertson et al), 492
 - winter wheat genotypes and (Zhang et al), 370
- Gloss, measurement in white salted noodles (Solah et al), 145
- Gluten proteins
- durum wheat pasta cooking quality and (Cubadda et al), 48
 - oxidative gelation and (Bettge and Morris), 237
 - winter wheat genotypes and (Zhang et al), 370
- Glutenins
- swelling index (Uthayakumaran et al), 518
 - winter wheat genotypes and (Zhang et al), 370
- Glycemic index (GI)
- reduction of beta-glucan solubility by freeze-thaw treatment (Lan-Pidhainy et al), 512
 - of white rice cooked with hydrocolloids (Chung et al), 246
- Glycerol, wheat-flour-based agropolymers and (Saiah et al), 276
- Glycosylation, of rice endosperm protein (Paraman et al), 593
- Glyphosphate, effect on Hagberg Falling Number of wheat (Craven et al), 492
- Grain hardness, endosperm brick preparation and (Morris et al), 67
- Grain morphology, effect on degree of milling and iron loss in rice (Prom-u-thai et al), 384
- Grains
- genomic analysis of variability; Review (Henry), 365
 - oat impact dehulling and (Doehlert and Wiessenborn), 294
 - removal of outer layers using barley pearler (Liu), 399, 407
 - segregation by dough-quality potential (Uthayakumaran et al), 518
- Green barley malt, quantitative determination of proteinase activity (Schmitt and Budde), 313
- Grits, classification of groups (Lee et al), 152
- Hagberg Falling Number
- classification of wheat cultivars by reaction to fertilizer treatment (Craven et al), 214
 - effect of glyphosphate application in wheat (Craven et al), 492
- Hard red winter wheat, nutrient management in humid environments (Thomason et al), 450
- Hardness
- carboxymethyl rice starch properties, amylose content and (Kittipongpatana et al), 331
 - effect of fertilizers on (Champagne et al), 320
 - effect of sourdough in gluten-free bread (Moore et al), 357
 - effect of water-to-rice ratio (Bett-Garber et al), 614
 - single wheat kernel particle size distribution (Pearson et al), 567
 - oxidized and cross-linked starches in wheat flour batter (Han et al), 583
- Hardness (Ha) locus, wheat grain hardness (Campbell et al), 80
- Harvest moisture content, cooked rice properties (Saleh and Meullenet), 119
- Head rice yield
- correction for variations in (Cooper and Siebenmorgen), 80
 - degree of milling (Saleh and Meullenet), 119
- Heat-moisture treatment
- of modified rice starch (Shih et al), 527
 - of potato and amaranth starch mixtures (Gunaratne and Corke), 22
- High hydrostatic pressure, and in vitro protein digestibility (Han et al), 518
- High-throughput extraction, and green barley malt proteinase activity (Schmitt and Budde), 313
- HPLC analysis, extraction of lipids from nine sorghum parent lines (Christiansen et al), 463
- Humid environments, nutrient management, bread wheat quality (Thomason et al), 450

- Humidity, and water adsorption of DDGS (Stevenson et al), 548
- Hydrocolloids
- effect on stored corn tortilla texture (Román-Brito et al), 502
 - characteristics of cooked white rice and (Chung et al), 246
- Hydrogen peroxide
- effect on zein structure (Selling et al), 265
 - oxidized corn starches and (Hou et al), 225
- Hydrolysis. *See also* Enzymatic hydrolysis
- of rice endosperm protein (Paraman et al), 593
- Hydrophobicity, and modified rice endosperm protein (Paraman et al), 343
- Hydroxycinnimates, and sonication of rice bran (Onofre and Hettiarachchy), 337
- Hydroxypropylation, of tuber and root starches (Gunaratne and Corke), 30
- Hypoglycemic effect. *See* Glycemic index (GI)
- Impact dehulling, physical grain characteristics, rotor speed and (Doehlert and Wiessenborn), 294
- In vitro protein digestibility, and ultrasound treatment of legumes (Han et al), 518
- Inbred corn lines. *See* Argentine corn inbreds
- Insect damage, detection in wheat grain using micro-fluidic electrophoresis (Uthayakumaran et al), 301
- Iodine binding values, in wheat flour storage (Salman and Copeland), 600
- Iron loss, effect of grain morphology in rice (Prom-u-thai et al), 384
- Isoflavonoids, extraction from soy (Downing et al), 44
- Kernels, single wheat kernel particle-size distribution (Pearson et al), 567
- Kuanfen. *See* Chinese flat starch noodles
- Lab-on-a-chip equipment, defect identification in wheat grain (Uthayakumaran et al), 301
- Lactic acid bacteria, effect on properties of gluten-free bread (Moore et al), 357
- Lightness, measurement in white salted noodles (Solah et al), 145
- Lipids
- extraction and characterization from nine sorghum parent lines (Christiansen et al), 463
 - in fractions obtained by barley scarification and in barley oil (Moreau et al), 1
 - saponification vs. direct extraction from oat (Peterson et al), 56
- Lipoxygenases
- soybean; effect on French bread characteristics in varying conditions (Junquiera et al), 443
 - spectrophotographic analysis of durum wheat (Gökmen et al), 290
- Liquefaction
- effect of protease treatment before (Pérez-Carrillo and Serna-Saldívar), 607
 - raw starch hydrolyzing enzymes vs. (Wang et al), 10
- Liquid chromatography, for determination of niacin (LaCroix and Wolf), 116
- Loaf volume
- effect of puroindolines A and B (Wanjugi et al), 540
 - influence of baking and thawing conditions on quality (Park and Baik), 38
- Longitudinal expansion, experimental determination during starch extrusion (Kumar et al), 480
- Lotus starch, properties of (Gunaratne and Corke), 30
- Maize. *See* Corn
- Malting, role of proteinases in mobilization of grain reserves during (Schmitt and Budde), 313
- Masa, alkaline cooked; extraction of starches from (Ratnayake et al), 415
- Mash viscosity, sorghum bioconversion process and (Wu et al), 130
- Mashing, role of proteinases in mobilization of grain reserves during (Schmitt and Budde), 313
- Maximum cutting stress, influence of alkaline formulation in Oriental noodles (Hatcher and Anderson), 253
- Maximum tensile strain, prediction of textural properties of Chinese flat starch noodles (Yuan et al), 285
- Metabolomics, as a tool for cereal chemistry; review (Henry), 365
- Micro-fluidic electrophoresis, defect identification in wheat grain using (Uthayakumaran et al), 265
- Microwave heating, extruded pellets of whole potato flour and (Bastos-Cardoso et al), 137
- Microwave-assisted solvent extraction, extraction of antioxidants from wheat bran using (Oufnac et al), 125
- Millet, tannins and antioxidant properties of (Siwela et al), 169
- Milling. *See also* Pin-milling
- corn fiber gum and (Yadav et al), 175
 - corn particle size and (Naidu et al), 6
 - correcting head rice yield and (Cooper and Siebenmorgen), 80
 - effect of puroindolines A and B on (Wanjugi et al), 540
 - raw starch hydrolyzing enzyme and (Wang), 10
 - surface lipid content and (Bergman and Goffman), 202
- Mineral content, effect of fertilizers on (Champagne et al), 320
- Mixing, monitoring of dough (Kaddour et al), 70
- Modified starches, physiochemical properties (Shih et al), 527
- Modulus of deformation, xanthan gum addition, and tortilla texture (Román-Brito et al), 502
- Moisture content
- functional blend preparation and (Amaya-Llano et al), 195
 - prediction for triticale (Igne et al), 576
- Morphology, effect on degree of milling and iron loss in rice (Prom-u-thai et al), 384
- Multivariate statistical techniques, maize group classification and (Lee et al), 152
- Mung bean starch, Chinese flat starch noodle production and (Yuan et al), 285
- Mycotoxins, estimating content in barley (Börjesson et al), 231
- Near-infrared spectroscopy (NIRS)
- detection of germination (Juhász et al), 97
 - estimation of ergosterol content in barley (Börjesson et al), 231
 - factors affecting calibration (Igne et al), 576
 - monitoring of dough mixing (Kaddour et al), 70
 - prediction of triticale moisture and protein content (Igne et al), 328
 - screening wheat flour for flour swelling volume (Crosbie et al), 379
- Niacin, determination in commercial flour products (LaCroix and Wolf), 116
- Nitrogen availability
- classification of South African bread wheat cultivars (Craven et al), 214
 - market value of coproducts of corn wet-milling (Rausch et al), 260
- Nitrogen management, improved bread wheat quality in humid environments and (Thomson et al), 450
- Nixtamalization
- influence on Oriental noodle color and texture (Hatcher and Anderson), 253
 - of Quality Protein Maize (Gutierrez et al), 186
- Noodles
- Chinese flat starch noodles, suitability of different starches (Yuan et al), 285
 - Chinese white salted noodles (Zhang et al), 370; processing of (Solah et al), 145
 - noodles from fermented rice flour (Lu et al), 620
 - measuring physical properties and lightness in white salted noodles (Solah et al), 145
- Oat bran muffins, freezing treatment, hypoglycemic effect and (Lan-Pidhainy et al), 512
- Oats
- beta-glucan molecular weight distribution, pasting properties and (Yao et al), 471
 - impact dehulling of (Doehlert and Wiessenborn), 294
 - saponification vs. direct extraction of tocols (Peterson et al), 56
 - starches from sieving and pin-milling (Stevenson et al), 533
- Organically grown rice, effect of growth conditions on rice properties (Champagne et al), 320
- Oxidation, corn starches in wheat flour batter (Han et al), 582
- Oxidative gelation measurement, soft wheat batter viscosity, end use quality and (Bettge and Morris), 237
- Oxidized starches, semi-dry processing and (Hou et al), 225
- Pan bread, Chinese winter wheat cultivars, gluten protein fractions and (Zhang et al), 370
- Para-coumaric acid, extraction from rice bran using sonication (Onofre and Hettiarachchy), 337
- Particle size, tocopherols, tocotrienols in barley oil (Moreau et al), 587
- Pasta, influence of gluten proteins and drying temperature on quality of durum wheat (Cubadda et al), 48
- Pasting properties
- of A- and B-type starches from wheat flours (Liu et al), 15
 - beta-glucan molecular weight distribution (Yao et al), 471
 - effect of fertilizers on (Champagne et al), 320
 - potato and amaranth starch mixtures and (Gunaratne and Corke), 22
 - storage of wheat flour and (Salman and Copeland), 600
 - viscosity of tuber and root starches (Gunaratne and Corke), 30
 - utilization of oxidized and cross-linked starches in wheat flour batter (Han et al), 582

- Pearling, to remove cereal grain outer layers (Liu), 399, 407
- Peptidase, *in vitro* protein digestibility of legumes (Han et al), 518
- Perten Single Kernel Characterization system, single wheat kernel particle size distribution (Pearson et al), 567
- Phenolics
- sonication of rice bran (Onofre and Hettiarachchy), 337
 - wheat bran extraction methods (Oufnac et al), 125
- Physicochemical mechanisms, and dough mixing (Kaddour et al), 70
- Phytosterols
- fractions from barley scarification and in barley oil (Moreau et al), 1
 - processing DDGS by sieving and elutriation (Srinivasan et al), 626
- Pin-milling, oat bran starch properties and (Stevenson et al), 533
- Plasticization, wheat-flour-based agropolymers and (Saiah et al), 276
- Polycosanols, extraction and characterization from nine sorghum parent lines (Christiansen et al), 463
- Polyphenols, white and blue corns (Del Pozo-Insfran et al), 162
- Polysterols, extraction and characterization from nine sorghum parent lines (Christiansen et al), 463
- Potatoes
- extrusion of pellets (Bastos-Cardoso et al), 137
 - properties of starch mixtures from (Gunaratne and Corke), 22
- Pressure, *in vitro* protein digestibility of legumes (Han et al), 518
- Pressurized solvent extraction, of genistein from soy (Downing et al), 44
- Pretreatment, sorghum bran hydrolysis (Corredor et al), 61
- Principal component analysis
- maize group classification (Lee et al), 152
 - monitoring of dough mixing (Kaddour et al), 70
- Profilometry, measurement of wheat grain thickness (Berman et al), 282
- Proofing time, French breads with added soybean lipoxygenase (Junqueira et al), 443
- Proteases
- green barley malt and (Schmitt and Budde), 313
 - starch hydrolysis before liquefaction (Pérez-Carrillo and Serna-Saldívar), 607
- Protein. *See also In vitro* protein digestibility
- degree of milling and (Saleh and Meullenet), 119
 - distribution in bread wheat flour mill streams (Wang et al), 271
 - effect of fertilizers on (Champagne et al), 320
 - effect on Hagberg Falling Number of wheat (Craven et al), 492
 - enzyme-modified endosperm of rice (Paraman et al), 343
 - extraction with aqueous ethanol at low temperature (Robertson et al), 492
 - prediction for triticale (Igne et al), 576
 - use of NIRS for prediction (Igne et al), 328
- Proteomics, as a tool for cereal chemistry: review (Henry), 365
- Puroindolines A and B, wheat milling, bread traits and (Wanjugi et al), 540
- Quadratic discriminant analysis, for maize group classification (Lee et al), 152
- Quality, detection using micro-fluidic electrophoresis (Uthayakumaran et al), 301
- Quality Protein Maize (QPM)
- calcium ion diffusion in (Gutierrez et al), 186
 - endosperm changes during nixtamalization (Rojas-Molina et al), 304
 - starch extraction in alkaline cooked corn masa (Ratnayake et al), 415
 - white and blue corns (Del Pozo-Insfran et al), 162
 - xanthan gum addition, tortilla texture and (Román-Brito et al), 502
- Rapid Visco Analyser (RVA)
- beta-glucan molecular weight distribution, pasting properties and (Yao et al), 471
 - correlation with NIR spectra (Juhász et al), 97
 - modified rice starch and (Shih et al), 527
- Raw starch hydrolyzing enzyme, conventional liquefaction and saccharification enzymes vs. (Wang et al), 10
- Reconstitution, effect of gluten on durum wheat pasta quality (Cubadda et al), 48
- Recovery, influence of alkaline formulation on Oriental noodles (Hatcher and Anderson), 253
- Red winter wheat flour, effect of extraction rate on tortilla texture (Ramírez-Wong et al), 207
- Reflectance NIR, estimation of ergosterol content in barley (Börjesson et al), 231
- Resilience
- influence of alkaline formulation on Oriental noodles (Hatcher and Anderson), 253
 - noodles from fermented rice flour and (Lu et al), 620
- Retrogradation
- A- and B-type starches from wheat flours and (Liu et al), 15
 - fermented rice flour gel properties and (Lu et al), 620
 - hydrocolloid addition and (Chung et al), 246
 - of tuber and root starches (Gunaratne and Corke), 30
- Rheology
- biaxial extensional viscosity of sheeted noodle dough (Liao et al), 506
 - reduced amylose content in wheat and (Sasaki et al), 102
- Rice
- carboxymethylates starches from (Kittipongpatana et al), 331
 - cooked, harvest moisture content (Saleh and Meullenet), 119
 - correcting head rice yield (Cooper and Siebenmorgen), 80
 - degree of milling (Bergman and Goffman), 202
 - direct extraction of volatiles during cooking (Zeng et al), 423
 - effect of organic fertility management on rice properties (Champagne et al), 320
 - effect of water-to-rice ratio (Bett-Garber et al), 614
 - enzyme-modified endosperm protein (Paraman et al), 343
 - fragrance, genetic analysis of variation in rice: review (Henry), 365
 - grain morphology, degree of milling, iron loss and (Prom-u-thai et al), 384
- Rice bran, extraction of phenolics using sonication (Onofre and Hettiarachchy), 337
- Rice noodles, fermented rice flour gel properties (Lu et al), 620
- Rice starch, modified by hydrothermal properties (Shih et al), 527
- Rollability, xanthan gum addition, tortilla texture and (Román-Brito et al), 502
- Roots, properties of starches (Gunaratne and Corke), 30
- Rotor speed, oat impact dehulling (Doehlert and Wiessenborn), 294
- Roughness, effect of fertilizers on rice cultivars (Champagne et al), 320
- Roundup Ready soy, detection of (Gryson et al), 109
- Saccharification, raw starch hydrolyzing enzymes vs. (Wang et al), 10
- Saponification, of oat tocopherols (Peterson et al), 56
- Scanning electron microscopy (SEM)
- carboxymethyl rice starch properties, amylose content and (Kittipongpatana et al), 331
 - endosperm structural changes in Quality Protein Maize (Rojas-Molina et al), 304
 - wheat-flour-based agopolymer preparation and (Saiah et al), 276
- Scarification
- composition of barley functional lipids and (Moreau et al), 1
 - tocopherols, tocotrienols in barley oil prepared by (Moreau et al), 587
 - to remove cereal grain outer layers (Liu), 407
- Sectional expansion index (SEI), experimental determination of during starch extrusion (Kumar et al), 480
- Semi-dry processing, of oxidized corn starches (Hou et al), 225
- Sensory analysis
- effect of organic fertility management on rice properties (Champagne et al), 320
 - of white salted noodles (Solah et al), 145
- Sheeted noodle dough, biaxial extensional viscosity (Liao et al), 506
- Sieving
- oat bran starch properties and (Stevenson et al), 533
 - phytosterol distribution in fractions (Srinivasan et al), 626
 - tocopherols, tocotrienols in barley oil prepared by (Moreau et al), 587
- Single-wheat kernel particle size distributions, development of single-kernel reference for (Pearson et al), 567
- Soaking, legume protein digestibility, ultrasound, and high hydrostatic pressure treatment (Han et al), 518
- Solid-phase extraction, determination of niacin (LaCroix and Wolf), 116
- Solid-phase microextraction (SPME), extraction of volatiles from rice during cooking (Zeng et al), 423
- Solubility
- glycosylation, deamidation of rice endosperm protein (Paraman et al), 593
 - modified rice endosperm protein (Paraman et al), 343
- Soluble solids, corn particle size (Naidu et al), 6
- Solvents
- effect on zein structure (Selling et al), 265
 - extraction of volatiles from rice during cooking (Zeng et al), 423
 - wheat bran extraction methods (Oufnac et al), 125
- Sonication
- extraction of phenolics from rice bran (Onofre and Hettiarachchy), 337
 - in vitro* protein digestibility of legumes and (Han et al), 518
- Sorghum
- cellulose hydrolysis (Letter to Editor [Fan]), 532
 - decortication, protease treatment (Pérez-Carrillo and Serna-Saldívar), 607

- ethanol production from dry-grind process (Wu et al), 130
- lipid extraction and characterization from nine parent lines (Christiansen et al), 463
- pretreatment and enzymatic hydrolysis (Corredor et al), 61
- Sorghum bran, hydrolysis (Corredor et al), 61
- Sourdough, effect on gluten-free bread (Moore et al), 357
- Soybeans
 - detection of genetically modified (Gryson et al), 109
 - genistein extraction from (Downing et al), 44
 - lipoxygenase of; effect on French bread characteristics in varying conditions (Junquiera et al), 443
- Spaghetti, factors affecting quality (Cubadda et al), 48
- Specific volume, effect of DATEM on bread (Xiujin et al), 181
- Spectrophotometric analysis. *See also* Near-infrared spectroscopy
 - lipoxygenase activity of durum wheat and (Gökmen et al), 290
- Staling, effect of sourdough in gluten-free bread (Moore et al), 357
- Starch gels, rheological properties from wheat mutants (Sasaki et al), 102
- Starches. *See also* Modified starches
 - aqueous ethanol, wheat protein extraction (Robertson et al), 492
 - carboxymethyl rice from native rices with different amylose content (Kittipongpatana et al), 331
 - comparison for production of Chinese flat starch noodles (Yuan et al), 285
 - digestibility from soft and hard wheat flour (Liu et al), 15
 - effect of amylose content on French bread characteristics (Park and Baik), 437
 - effect of pin-milling on structure (Stevenson et al), 533
 - experimental determination of longitudinal expansion during extrusion (Kumar et al), 480
 - extraction from alkaline cooked corn masa (Ratnayake et al), 415
 - in extruded blends (Amaya-Llano et al), 195
 - gelatinization and retrogradation traits in inbred lines (Eyhéabide et al), 220
 - gelatinization during nixtamalization of Quality Protein Maize (Rojas-Molina et al), 304
 - genotypic and crop year variability in thermal traits (Eyhéabide et al), 92
 - modified by hydrothermal properties (Shih et al), 527
 - NIRS, wheat quality selection and (Crosbie et al), 379
 - oxidized corn; semi-dry processing of (Hou et al), 225
 - properties of potato and amaranth (Gunaratne and Corke), 22
 - tuber and root (Gunaratne and Corke), 30
- Steeping time, corn calcium content and (Gutierrez et al), 186
- Sterols, extraction and characterization from nine sorghum parent lines (Christiansen et al), 463
- Storage, DDGS dynamic water adsorption characteristics (Ganesan et al), 548
- Stress relaxation time, influence of alkaline formulation on Oriental noodles (Hatcher and Anderson), 253
- Strong-Scott barley pearer, to remove cereal grain outer layers (Liu), 399, 407
- Structure, effect of DATEM on bread (Xiujin et al), 181
- Sulfur concentration, market value of coproducts of corn wet-milling and (Rausch et al), 260
- Sulfur deficiency, detection in wheat grain using micro-fluidic electrophoresis (Uthayakumaran et al), 301
- Sulfur management, improved bread wheat quality in humid environments and (Thomason et al), 450
- Surface lipids
 - correcting head rice yield and (Cooper and Siebenmorgen), 80
 - degree of milling and (Saleh and Meullenet), 119
 - determination in milled rice (Bergman and Goffman), 202
- Sweet potato starch
 - Chinese flat starch noodle production and (Yuan et al), 285
 - properties of (Gunaratne and Corke), 30
- Swelling index for glutenin principle, dough quality prediction (Uthayakumaran et al), 518
- Tablet binders, carboxymethyl rice starch properties, amylose content and (Kittipongpatana et al), 331
- Tannins
 - in finger millet grain (Siwela et al), 169
 - sorghum bioconversion process and (Wu et al), 130
- Taro, properties of starches (Gunaratne and Corke), 30
- Temperature
 - calcium content of Quality Protein Maize (Gutierrez et al), 186
 - effect on zein structure (Selling et al), 265
 - functional blend preparation (Amaya-Llano et al), 195
 - water adsorption of DDGS (Stevenson et al), 548
 - wheat protein extraction with aqueous ethanol (Robertson et al), 492
- Tensile parameters, prediction of textural properties of Chinese flat starch noodles (Yuan et al), 285
- Testa, in finger millet grain (Siwela et al), 169
- Texture
 - effect of fertilizers on (Champagne et al), 320
 - effect of puroindolines A and B on (Wanjugi et al), 540
 - effect of water-to-rice ratio on (Bett-Garber et al), 614
 - oxidized corn starches from semi-dry process (Hou et al), 225
 - white rice cooked with hydrocolloids (Chung et al), 246
- Thawing conditions, French bread quality and (Park and Baik), 38
- Thermal traits, genotypic and crop year variability (Eyhéabide et al), 92
- Thermolysin, starch extraction in alkaline cooked corn masa (Ratnayake et al), 415
- Thin stillage, corn particle size and (Naidu et al), 6
- Thin-layer chromatography (TLC), extraction of lipids from nine sorghum parent lines (Christiansen et al), 463
- Thousand kernel weight (TKW), effect on Hagberg Falling Number of wheat (Craven et al), 492
- Tocols, saponification vs. direct extraction from oat (Peterson et al), 56
- Tocopherols
 - extraction and characterization from nine sorghum parent lines (Christiansen et al), 463
 - in fractions and barley oil obtained by barley scarification (Moreau et al), 1
 - saponification vs. direct extraction from oat (Peterson et al), 56
 - scarification and sieving of hullless barley (Moreau et al), 587
 - wheat bran extraction methods (Oufnac et al), 125
- Tocotrienols
 - in fractions and barley oil obtained by barley scarification (Moreau et al), 1
 - saponification vs. direct extraction from oat (Peterson et al), 56
 - scarification and sieving of hullless barley (Moreau et al), 587
- Tortillas
 - flour extraction rate (Ramírez-Wong et al), 207
 - white and blue corn properties (Del Pozo-Insfran et al), 162
 - xanthan gum addition, texture and (Román-Brito et al), 502
- Trans-ferulic acid, extraction from rice bran using sonication (Onofre and Hettiarachchy), 337
- Triacylglycerides, extraction, and characterization from nine sorghum parent lines (Christiansen et al), 463
- Triticale
 - NIRS to predict moisture and protein content (Igne et al), 328, 576
- Trypsin, in vitro protein digestibility of legumes (Han et al), 518
- Tubers, properties of starches (Gunaratne and Corke), 30
- Ultrasound. *See* Sonication
- Vacuum mixing, white salted noodle processing (Solah et al), 145
- Viscosity. *See also* Mash viscosity
 - carboxymethyl rice starch properties, amylose content (Kittipongpatana et al), 331
 - concentration in solution, molecular weight distribution and (Lan-Pidhainy et al), 512
 - oxidative gelation and (Bettge and Morris), 237
 - oxidized corn starches from semi-dry process (Hou et al), 225
 - of sheeted noodle dough (Liao et al), 506
- Volatile compounds, extraction from rice during cooking (Zeng et al), 423
- Water absorption
 - effect of DATEM (Xiujin et al), 181
 - DDGS and (Stevenson et al), 548
- Water-to-rice ratio, influence on cooked rice flavor and texture (Bett-Garber et al), 614
- Wet milling
 - corn; effect of nitrogen and sulfur on market value of coproducts (Rausch et al), 260
 - corn fiber gum and (Yadav et al), 175
 - corn oil production and (Leathers and Price), 243
- Wheat. *See also* Durum wheat
 - assessment of quality using micro-fluidic electrophoresis (Uthayakumaran et al), 301
 - classification of South African cultivars by Hagberg Falling Number, reaction to fertilizer treatment (Craven et al), 214
 - effect of grain hardness (Campbell et al), 80
 - endosperm brick preparation (Morris et al), 67
 - genetic analysis of variations in quality; review (Henry), 365
 - glyphosphate addition, Hagberg Falling Number, and (Craven et al), 492

- nutrient management in humid environments (Thomason et al), 450
- oxidized and cross-linked corn starches in flour (Han et al), 582
- profilometry for measurement of grain thickness (Berman et al), 282
- protein distribution in bread wheat flour mill streams; bread quality (Wang et al), 271
- rapid methods for predicting dough quality (Uthayakumaran et al), 518
- screening for flour swelling volume by NIRS (Crosbie et al), 379
- storage, fat acidity, and pasting characteristics (Salman and Copeland), 600
- Wheat bran, extraction of antioxidants (Oufnac et al), 125
- Wheat kernels, single, particle-size distribution (Pearson et al), 567
- Wheat starch, properties of A- and B-types (Liu et al), 15
- White corn, polyphenolics and antioxidant capacity (Del Pozo-Insfran et al), 162
- White rice, cooked with hydrocolloids; characteristics of (Chung et al), 246
- White winter wheat flour, effect of extraction rate on tortilla texture (Ramírez-Wong et al), 207
- Winter wheat cultivars
 - gluten protein fractions, pan bread, and white salted noodle quality (Zhang et al), 370
 - nutrient management in humid environments for (Thomason et al), 450
- Xanthan gum, effect of addition on stored corn tortilla texture (Román-Brito et al), 502
- X-ray diffraction analysis
 - carboxymethyl rice starch properties; amylose content (Kittipongpatana et al), 331
 - modified rice starch and (Shih et al), 527
 - structural changes of Quality Protein Maize endosperm (Rojas-Molina et al), 304
- Xylanase, viscosity variation (Bettge and Morris), 237
- Yams, starch properties (Gunaratne and Corke), 30
- Zein, circular dichroism to evaluate effects of solvent and temperature (Selling et al), 265